World / A10 — Italy to withdraw troops from Iraq by September
Metro / A23 — Report a pothole to DPWH; text hotline 2920
News / A2 — 200 NGOs to fight mining, logging, hold 1st nature seminar today
Business / B1 — RP balance-of-payments surplus hits $962M in February
INQTV SPECIAL — Sapat ba ang paghahanda ni Manny Pacquiao?

Benguet executives want Bantay to wear dog tag

By Desiree Caluza

PHILIPPINE DAILY
INQUIRER
BALANCED NEWS, FEARLESS VIEWS

Don't take communion, 'Ligtas Buntis' workers told

Thursday, March 17, 2005 · 24 pages · vol. 20 · no. 99
website: www.inq7.net

22 Abus buried as 'martyrs'

They were shrouded in white cloth to signify purity

By Jocelyn R. Uy



Ex-Sipadan hostage says Robot's death richly deserved

Kosovo took orders from us, says Abu leader

By Arlyn dela Cruz



MICHAEL RAY AQUINO: US authorities lack a warrant to arrest him in New York.

Pacquiao fight blockbuster in Vegas

By Recah Trinidad

75-year-old detainee didn't know what hit him

Lacson aide arrested in US, says NBI



"THE GUY"

Magsaysay: Guerrilla days prepared him for presidency

By Milo Magsaysay-Valenzuela

WEATHER FORECAST

Second FRONTPAGE

200 NGOs to fight mining, logging

Kalasag coalition to hold 1st nature summit today



Rizal firm accused of dumping toxic waste in Laguna Bay



Clean up RP mine site, pay victims, Placer told

House OKs postponement of barangay, SK elections

By Philip C. Tubeza

SPORTS

Editor: Teddyvic S. Melendres

WBC sanctions Manny-Erik tiff

THE MANNY Pacquiao-Erik Morales showdown on March 19 will be for the World Boxing Council super featherweight championship.



PACQUIAO batters the speedball.

Asuncions lead nat'l badminton team for SEAG

By Marc Anthony Reyes

It's Joseph; new swim polls loom

Philsoc beefs up security budget

By Jasmine W. Payo

Anguib Beach hosts aquathlon Saturday



Shell creams FedEx for 2nd straight win



Cardona picks Harbour Center



Baguio Ladies golf blasts off

Japan stranglehold

SPECTATOR



Subic International Center hosts tennis

US CON AIR

No yellow ribbons await 80 Pinoys in Clark today

Fil-Am pleads guilty to having sex with underage boys in RP

Threats prompt AFP to revive spy agency

By Dona Z. Pazzibugan

Storm to hit Samar today

AP

Coast Guard places sea marshals on alert

Benguet execs want Bantay to wear dog tag

Registry for dogs

Fine and imprisonment

22 Abus buried as 'martyrs'

US troops going back to Basilan for war games

By Dona Z. Pazzibugan

Ex-Sipadan hostage . . .

BJMP director to be probed

By Norman Bordadora

Kosovo took orders from us, says Abu leader

75-year-old detainee didn't know what hit him

Black Saturday a holiday—Palace

Romulo gets CA nod as DFA secretary

By TJ Burgonio



ROMULO: Grilled by former colleagues in the Senate

The Daily Gospel

Thursday, March 17, 2005

Supreme Court Doctrines

The WORLD

Italy to withdraw troops from Iraq



BERLUSCONI

Malaysia now more corrupt, says Anwar

Syrian agents complete Beirut pullout

UN wraps up probe into Hariri killing



Israel opens largest Holocaust museum

Palestinians ready for Jericho transfer

US eyes other options if Nokor talks fail

[illegible]

Reuters

[illegible]

Taiwan's Chen calls for massive protests vs China



CHEN

Pentagon finds 'no evidence' of anthrax at mail centers



US concerned at China military buildup–Rice



RICE

PHILIPPINE DAILY INQUIRER

OPINION



Cleaning up

EDITORIAL

[illegible]

Two ladies and different drummers

VIEWPOINT

Juan L. Mercado

[illegible]

Stupid

THERE'S THE RUB

Conrado de Quiros

[illegible]

A Lenten story from PNB

Political Tidbits



Belinda Olivares-Cunanan

Almost gone

Young Blood

Simon Louis
Errol E. Torres

'Bulanghoy,' 'balinghoy'

Human Face



Ma. Ceres P. Doyo

Defining terrorism

The Long View



Manuel L. Quezon III

Notice to Youngblood contributors:

Population control is fascism

The uselessness of a national ID

LETTERS

Choices for now and tomorrow

NPA killing tamaraws, too?

The challenges of priesthood



InqBox

Question of the Week

What do you think should be done to the vendors in Bohol who sold the cassava snacks that resulted in the deaths and poisoning of young school kids!

Across the NATION

Solon backs Batangas 'Juetengate' probe

ROUNDUP

Inmate slain in riot

Cagayan cop nabbed

Vendor dies in crash

Top 3 rights violators



Estafa vs city officer

Ex-cop charged



DAVAO DAY

Vidal opposes division of Cebu into 4

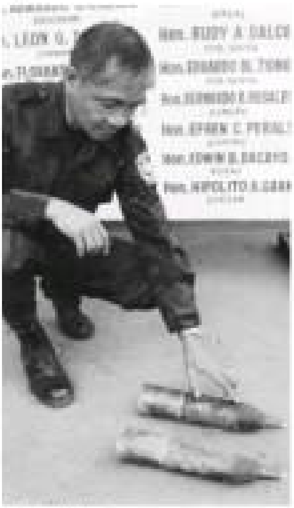
Cordillera rebs urged tribes to unite vs mining

Execs declare Mt. Apo open again to climbers

Vizcaya board seeks GMA help on firm's unpaid taxes

Patients' rights bill acceptable to docs sought

4,000 teachers ask for GMA help on GSIS woes



WAR REMNANTS

Due

Accumulated

Deductions

Hagedorn defends plan on wildlife sanctuary

Numbers

No compromise

Priority

Bandits attack village

INQUIRER Southern Luzon

Rehab center stays idle after 2 years

FAR ENOUGH to be isolated but not too far to be accessible, the P5-million San Fernando Drug Rehabilitation Center (SFDRC) in San Fernando, Camarines Sur has remained unused for two years due to lack of funds and people to manage it.



ALTHOUGH it was constructed two years ago, the San Fernando Drug Rehabilitation Center in San Fernando, Camarines Sur, has not been used due to funding problems.

Proponent

Agreement

Snags

Rehabilitation

P5-MILLION POT

Country Club Invt'l starts



SPORTSWATCH

Candon City chess starts March 19

Champions of the Future Series

Daytime 3-Cock Derby at Sta. Ana



Ilocano teener snares gold in US Open taekwondo tilt



Don't take communion, 'Ligtas Buntis' folk told

After Easter

Greatly exaggerated

Free to go

Based on faith

Not a doctor

Informed choice

Pacquiao fight blockbuster in Vegas

Like Marvin Hagler

Morales vows war vs Pacquiao

Seven days

All fights difficult

Take it easy

Lacson aide held in US, says NBI

Fugitives

Extradition

Most knowledgeable

Magsaysay: Guerrilla days prepared him for presidency

Surprise attack

No carpet bombing

METRO

EZ2 · SUERTRES · FOUR DIGIT · MEGALOTTO 6/45 · SWEEPSTAKES

₱24,120,465.60 · ₱100,000.00

Marshals to go after illegal PUVs



EARLY START

Report a pothole thru text

Dead pilot found in old hangar

Arroceros Park row escalates; gate padlocked

Space takers

Expert handling of Bicutan crisis



On Target

Ramon Tulfo

MetroBriefs

Teachers demand P1,000 salary hike

Wrong number

Pasig City judges moving to new offices

THURSDAY, MARCH 17, 2005
PHILIPPINE DAILY INQUIRER
BUSINESS
B1

February payments surplus hits $962M

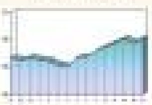
Price war puts pressure on telco profits

SPECIAL REPORT



INDICATORS

CURRENCIES



STOCK MARKET



DLR ordered to account for ₱28B in Marcos wealth



TAÑADA

DTI draws up plans to boost RP car exports

Maintaining growth

Strategy

Unionbank strives to keep annual growth rate of 25%

Gov't to sell PNB before Sept. 16



Deutsche Bank remains bullish on RP

SMC mulls over acquisition of New Zealand food firm

SEC won't stand in CAP's way over sale of $8-M MRT bonds

PhilRealty seals joint deal to put up 2 condos in Fort Bonifacio

Price war puts pressure on telco profits

Wallowing in profits!

Rate base

Lowered prices

Due credit

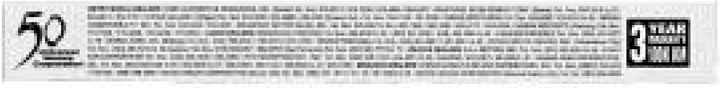
February payments

Losses would mean closure, GOCCs warned



PIC to put up 2 vital airports for tourism







STYLE

Editor: Cheche Basal-Formoso

THURSDAY FOOD • FRIDAY FASHION & BEAUTY

Easy-does-it Lenten treat

Text by Margie Baga-Reyes
Photos by Roger Carpio

IT'S THE season of Lent and, once again, we temporarily stay away from pork, beef and fowl dishes and savor the goodness and splendor of seafood and vegetables.

Fortunately, there are so many ways to cook seafood that eating it in the next few days and even after the Lenten season is not really much of a hardship. We can bake, steam, broil, fry or grill, serve it plain or coated in batter, with or without shells.

Seafood is just so flexible that you can always come up with

STEP BY STEP

LENTEN Baked Crab



THE NEW branches will offer the things Delifrance is known for like its clubhouse sandwich, pastas, and pastries.

Café chain opens new branches

DELIFRANCE has opened five new branches in Metro Manila.

[illegible]



Designer almost ruins wedding

The Consumer



CLAIRE de Lune (not her real name) sent her story to warn brides-to-be about unprofessional wedding gown designers.

[illegible]

New place for bookworms

[illegible]

On blinkers

[illegible]

Smart way to taste the good life

DINERS have a chance to win dinners for two or party packages for 50 at Italianni's, Outback and T.G.I. Friday's during the restaurants' "A Taste of the Good Life" promo in cooperation with Smart.

[illegible]

New branch opens

SUPERBOWL of China opens at the 3/L of Gateway Mall in Araneta Center, Cubao. The Gateway Mall outlet is Super Bowl of China's ninth branch.

[illegible]


SPECIALIST whips up a savory crepe.


HAM and Mushroom savory crepe


HAZELNUT Banana Chocolate

Crepes for Lent and other seasons


CHOCOLATE Temptation

By Linda B. Bolido

The first overseas outlet of this Singapore-based company not only serves sweet paper-thin pancakes but filling varieties as well

IT IS NAMED Crepes & Cream but it may as well be called Crepes to Go.

Yes, even crepes have gone the fastfood way. You don't need to go to a fancy place anymore and wait for the almost paper-thin pancake to be served with all the formality of a sit-down meal to satisfy a craving. Now you can take it with you and eat it the way you would your favorite ice cream.

In fact, that's what the crepe is all about. At Crepes & Cream, they serve you the pancake in a cone topped with your favorite ice cream flavor. If you only want the ice cream, that's fine, too. They can scoop up your favorite "ice" just as easily. Or you can have a sundae or a milkshake.

This new place at the Podium, run by the same people behind the UCC chain of coffee shops, is the first franchise outside its Singapore base.

"Sweet" crepes range in price from P95 to P145. The lineup includes Chocolate Temptation (P95), which has dark and creamy chocolate ice cream, chocolate brownie bits and chocolate chips wrapped in a sweet crepe topped with roasted almond flakes, whipped cream and drizzled with chocolate sauce.

Cookies and Cream Delight (P95) has Cookies and Cream ice cream and crushed Oreo cookies wrapped in a sweet crepe surrounded by chunky Oreo cookies, topped with roasted almond flakes, whipped cream and drizzled with chocolate sauce.

Crazy for Strawberries (P145) has strawberry ice cream, fresh strawberry cubes and strawberry chocolate chips wrapped in a sweet crepe, topped with roasted almond flakes, whipped cream and drizzled with sweet strawberry sauce.

Mini Banana Boston's (P[illegible]) has strawberry, chocolate and vanilla ice creams all wrapped in a sweet crepe topped with freshly sliced bananas, whipped cream, roasted almond flakes and drizzled with chocolate and sweet berry sauce.

Cappuchocoloco (P[illegible]) has Cappuccino ice cream, chocolate brownie bits and crushed Oreo cookies wrapped in a sweet crepe, topped with roasted almond flakes, whipped cream, chocolate chips and drizzled with chocolate sauce.

And, as it is with crepe now, the pancake is not just an indulgence for the sweet-toothed anymore. You can have a hearty merienda or light meal from the "savory" lineup.

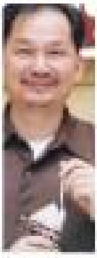
In fact, they even have varieties suitable for the Lenten season like Ham Mango, Creamy Smoked Milkfish, Spicy Tuna Onion, Cheesy Spicy Tuna Onion and an All-vegetable Crepe (mushroom, lettuce and tomatoes drizzled with mushroom sauce, P85).

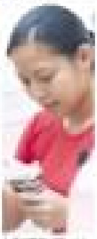
Other "savory crepes" include Mushroom Ham, BLT (bacon-lettuce-tomato), Chicken Chipotle, Smoked Salmon and Chicken Salad. Prices range from P85-P165.

Crepes & Cream is at the ground floor of the Podium in Ortigas Center.


TAN Mei En, senior executive for business development of Apac Pte, Singaporean principal of Crepes & Cream


JASON Leong Siu Kuan, International Enterprise Singapore's center director for Manila


CREPES & Cream local franchise holder, Hubert Young, who is also behind the UCC Coffee shop chain in Manila


A CUSTOMER with her crepe to go


CC customers



2 BREAK off the shells, first the bottom belly flap and then the top shell. Remove and discard the sponge-like gills.



3 RINSE the entire shells. Clean out all the gray and green and sponge stuff (the inside gunk, get rid of it).



4 STEAM for 10-15 minutes.



1 PREPARE the crab by placing it upside down on a cutting board and striking it with a cleaver lengthwise on the belly, hard enough to kill it. This cut is important. Be sure to make it deep enough.

Easy-does-it Lenten treat

sion, enticing dishes.

Here's a recipe for one of them—a special baked crab that makes for an exciting meal this Lent and requires little time to prepare, leaving you more moments for reflection and meditation.

Crabs have firm and sweet flesh. Chefs recommend buying them fresh and live if they are to be enjoyed at their best.

Amador Cruz, executive chef of Blue Bay Buffet by the Bay, says some nose and eyes will help you buy the right product. Crabs should smell briny fresh, and look bright and clean. Shells should be hard (except for soft-shelled crabs) and moist. Live crabs should be active, moving their legs when touched.

Choose crabs that feel heavy for their size.

The two surest guides to quality are the crab's weight and the condition of its shell.

The meat of the female crab is preferable to that of the male; females have more flesh, male crabs yield little meat. Reject lightweight crabs.

Male crabs can be distinguished from female crabs by the smaller tail flap on the underside.

These days, crabs sell from P150-P200 per kilo depending on weight.

Blue Bay Buffet by the Bay (tels. 4007437, 5250514) is on South Road (Teh. Kalaw) corner Parade St., Luneta, Rizal Park, Manila. It offers a daily buffet of continental dishes.

Lenten Baked Crab

Ingredients:

3-4 crabs

1/2 stick of butter, melted

100 g garlic, chopped

pinch of salt

pinch of ground pepper

For suggestions, e-mail the author at [illegible]@inquirer.com.ph



5 BREAK crab into four parts.



6 MEANWHILE, mix together garlic and melted butter. Season with salt and pepper. Pour the mixture on top of the crab.



7 BAKE crab in a preheated 350°F oven for 15-20 minutes. Before serving, garnish plate with shredded lettuce.

LIFESTYLE



FOIE Gras with Mangoes

A Bellevue birthday

KITCHEN RESCUE



Reggie Aspiras

This time, our resident rescuer got out of the kitchen and left everything up to her dream team while she enjoyed high tea with the view of Manila Bay

Stroke of genius



THE KING and I



THE DIAMOND dream team—Wilma Advincula, chef Raimund Braun and Alex Zuzon

A Bellevue birthday

From page C5

cruising before me.

What a spread!

Finally, the time had come and it was half past seven in the evening. The appetizer buffet was ready and what a spread it was! Vegetable and Cheese Terrine—a layered concoction of cream cheese, honey dew melon and tomato marmalade drizzled with balsamic glaze and topped with crushed cashew nuts—this alone made choosing Le Bellevue all worthwhile. Excellent! Equally delicious were the Lemon Scented Beef Carpaccio, Chilled Smoked Salmon Wrapped in Warm Potato Pancakes and the Baked Oysters. For that refreshing touch were salads of Cherry tomatoes and Avocados and another one of Garden Greens with Baked Potato Chips, Grilled Mediterranean Vegetables and Fried Shallots.

Before the main courses were served, upon the insistence of chef Braun, we had a demitasse of Saffron Scented Infused Cream of Scallops and Tomato Dill Fondant. We were warned that not having this soup would mean missing half of our life. As always, the chef knew best and we had to agree to his claim that it is one of the best soups known to man.

Main event

As though what we had for starters weren't enough, we moved on to Pan Fried Sole in White Wine Sauce with Grapes and Bacon, Porcini Dust Rubbed Rib of Beef, Roast Duck Breast and Seared Goose Liver... the list of what we had went on and on. And I, the well-mannered celebrant, went from table to table to dip my fork into everyone else's plate. Everything was delicious—with no exception!

It was time for dessert and while I was at it, I realized why I'd always loved the Bellevue. Customer service is exceptional! For what they serve and the portions, the price is very reasonable, and the view, absolutely breathtaking.

Hearty laugh

And the chef, what have I to say about chef Braun? I know many chefs and I love them dearly for what they are, but this one is different. He makes you feel that every day is your birthday. He takes the time to talk, laugh and enjoy your guests with you, making them feel so extraordinarily special. His demeanor contradicts the notion many have about foreign chefs, considering that the resume that backs this man up is a mighty impressive one. Simply put, he laughs heartily, cooks lovingly and serves you gladly. These are the very reasons the Diamond experience is unlike any other!

I'm not one who loves to celebrate my own birthday. However, this year was different. God has been so good! As I celebrated with my family, I could not help the urge to share a piece of that evening with you, my readers, who have become like family to me too. So I asked chef Braun to share his recipes of my favorites from his collection so that you may cook and share fine food with all those you love, just like I did two Mondays ago.

Pan Seared Foie Gras with Roasted Figs, Mangoes and Red Wine Syrup

60 g duck liver
20 g dried fig
10 g shallots
5 g sugar
30 ml red wine vinegar
1 g basil leaf
10 ml olive oil
+ 10 ml olive oil for frying
10 ml brandy
½ g black pepper
½ pc of mango fillet

Heat up olive oil and sauté shallots. Deglaze pan with red wine vinegar, reduce. Season with sugar, salt, black pepper. Arrange mango slices and set on a plate. Cook figs in water till soft, dry, marinate with brandy and grill. Cut fig into two and set on the plate. Pan-fry the liver and place on top of the fig. Drizzle with red wine vinegar syrup and shallots. Garnish with basil.

Expect more of chef Braun's recipes in the next two weeks.

For comments or suggestions, text 0917-8399888.



TABLE setting at Le Bellevue

Baking, cooking classes

THE REGGIE Aspiras School of Culinary Arts offers the following classes:

March 18, Chocolate 2005 (all new)—Caramel Chocolate Cake, Delicious Chocolate Bread Pudding, Best Ever Chocolate Roulade with White Chocolate Cream, Hazelnut Chocolate Cake with Custard Sauce, Home-made Truffles (three kinds)

March 19, Pasta 101-2—Arrabiata, Pesto, Neapolitan, Alfredo with Mixed Mushrooms and Four Cheeses, Al Amatricians, Authentic Lasagna al Forno, Black Pasta

March 21, USDA (United States Department of Agriculture) Beef, Australian Lamb and Wine Promotion 2005; Cooking US Beef at Half the Price: Learn how to roast the most unusual beef cuts—delicious and far cheaper than your regular roast cuts, plus succulent lamb recipes, too—all new—Brown Sugar Glazed Angus Beef Belly, Whole Marinated Hanger Tender Roast (two Gravies), Orange Beef (top blade), Cured Beef Tamale with Onion Jam (top blade), Whole Roasted Lamb Leg in Garlic and Herbs Mediterranean Style with four Sauces and Home-made Mint Sauce; side dishes. Sponsored by PTC and Happy Living

March 23, Savory and Sweet Cheesecakes (all new)—Sweet: The Best No-bake Cheese Cake with Three Sauces (Chocolate, White Chocolate and Caramel), The Best Baked Cheesecake with Vanilla Cream and six home-made fruit toppings, Diego's Tofu Cheesecake with Home-made Green Tea Ice Cream and Wasabi Whipped Cream; Savory: Smoked Salmon Cheesecake, Shrimp and Caviar Cheesecake, Blue Cheesecake with Fresh Fruits

Call 9289296, 9273008, 6335162, 0917-8399888.